

## *Wye Community Farm Meat Boxes*

### **Beef box**

Our cattle are Sussex and British White, two of Britain's oldest native breeds. In grazing the chalk grassland on the Wye National Nature Reserve, they play a central role in maintaining habitats for a wide range of rare and endangered plants and animals. The cattle live a stress free life on the Downs, before travelling to a local, family run abattoir where the beef is hung for three weeks to allow the full flavour to develop.

Each finished animal is split equally into 10 boxes, with a typical box containing: Sirloin Steak, Rump Steak, Frying Steak, Topside/Silverside, Ribs, Shoulder, Chuck Steak, Leg, Stewing Steak, Mince. Each box is priced at £7.50/kg, with a box weighing around 18kg.

### **Lamb box**

Our lamb is produced from the WCF flock of Poll Dorset/ Dorset Horn sheep (The same breed, but the polled variety having been selected to breed without horns). We also have a small flock of Portland sheep, an ancient rare breed from which the Dorset Horn was developed.

Each box contains half a lamb: leg (halved), shoulder (halved), loin and chump chops, cutlets, breast (boned and rolled or minced). Priced at £6/kg, a half lamb box weighs around 9 kg.

For more information, including photos of our meat boxes, visit our website [www.wyecomunityfarm.org.uk](http://www.wyecomunityfarm.org.uk)

To reserve your meat box, please return the form below along with a £10 deposit. We will then contact you to discuss any individual requirements and notify when your box will be available.

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Please reserve me a WCF Beef/ Lamb Box (delete as appropriate) for which I enclose a £10 deposit.

Name :.....

Phone/ e-mail.....

Wye Community Farm, 2a Briar Close, Bramble Lane, Wye TN25 5HB